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ISSUANCES

of the

Meat and Poultry Inspection Program

August 1979



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Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

AUGUST 1979

CHANGE: 79-8

MAINTENANCE INSTRUCTIONS

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PEN-AND-INK CHANGE

In § 381.67, first line of the chart, page 43a of the poultry inspection regulations, change "8-1" to "6-1."

NOTE: The regulation changes in this month's issuance contains those changes for July and August.

Class of substance	Substance	Purpose	Products	Amount
Anticoagulants.	Citric acid, sodium citrate.	To prevent clotting.	Fresh blood of livestock.	0.2 percent--with or without water. When water is used to make a solution of citric acid or sodium citrate added to blood of livestock, not more than 2 parts of water to 1 part of citric acid or sodium citrate shall be used.
Antifoaming agent.	Methyl polysilicone.	To retard foaming.	Soups.	10 parts per million.
			Rendered fats.	do.
			Curing pickle.	50 parts per million.
Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole).	To retard rancidity.	Dry sausage.	0.003 percent] based on] 0.006 percent total] in combination. weight]]
	BHT (butylated hydroxy- toluene).	do	do	do
	Propyl gallate.	do	do	do
	TBHQ (tertiary butylhydro- quinone).	do	do	do) 0.006 percent) in combination) only with BHA) and/or BHT.
	BHA (butylated hydroxyanisole).	do	Rendered animal fat or a combi-	0.01 percent]]

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Class of substance	Substance	Purpose	Products	Amounts
			nation of such fat and vegetable fat.]]]
	BHT (butylated hydroxy-toluene).	do	do] do] 0.02 percent in combination.
	Glycine.	do	do] do]
	Propyl gallate.	do	do] do]
	Resin guaiac.	do	do] do]
	THBQ (tertiary butylhydroquinone).	do	do] 0.02 percent in combination) only with BHA) and/or BHT. * * *
	Tocopherols.	do	do	0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as "lard" or "rendered pork fat." * *
	BHA (butylated hydroxyanisole).	do	Fresh pork sausage, brown and serve sausage, Italian sausage products, pre-grilled beef patties and] 0.01 percent based on fat content.] 0.02 percent cent in combination based on fat content.]

Class of substance	Substance	Purpose	Products	Amount	
	BHT (butylated hydroxytoluene).	do	fresh sausage made from beef or beef and pork.	do]
	Propyl gallate.	do	do	do]
	TBHQ (tertiary butylhydroquinone.)	do	do	do)] 0.02 percent in combination only with BHA and/or BHT based on fat content.
	BHA (butylated hydroxyanisole).	do	Dried meats.	0.01 percent based on total weight.] 0.01 percent in combination.)]
	BHT (butylated hydroxytoluene).	do	do	do)]
	Propyl gallate.	do	do	do)]
	TBHQ (tertiary butylhydroquinone).	do	do	do)] 0.01 percent in combination only with BHA and/or BHT.
Binders.	Algin.	To extend and stabilize product.	Breading mix; sauces.	Sufficient for purpose.	*

Class of substance	Substance	Purpose	Products	Amount
	Carrageenan.	do	do	do
	Carboxymethyl cellulose (cellulose gum).	do	Baked pies.	do
	Gums, vegetable.	do	Egg roll.	do
	Methyl cellulose.	To extend and to stabilize product (also carrier).	Meat and vegetable patties.	0.15 percent
	Isolated soy protein.	To bind and extend product.	Sausage, as provided for in Part 319 of this subchapter.	2 percent.
			Imitation sausage; nonspecific loaves; soups; stews.	Sufficient for purpose.
	Sodium caseinate.	do	do	do
	Whey (dried).	do	do	do
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes.	do

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Class of Substance	Substance	Purpose	Products	Amount
Antifoaming agent.	Methyl polysilicone.	To retard foaming.	Soups.	10 ppm.
			Rendered fats.	10 ppm.
			Curing pickle.	50 ppm.
Antioxidants and oxygen interceptors.	BHA (butylated hydroxyanisole).	To retard rancidity.	Various.	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table based on fat content.)
			do	do.
			do	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)
	TBHQ (tertiary butylhydroquinone).	do	do	0.1 percent based on fat content. (0.02 percent in combination only with BHA and/or BHT based on fat content.)
			do	do
			do	0.03 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table, except TBHQ, based on fat content.)

Class of Substance	Substance	Purpose	Products	Amount
Binders and extenders.	Algin.	To extend and stabilize product.	do	Sufficient for purpose.
	Carrageenan	do	do	do.
	Carboxymethyl cellulose (cellulose gum).	do	do	do.
	Gums, vegetable	do	do	do.
	Methyl cellulose.	To extend and to stabilize product (also carrier).	do	0.15 percent.
	Isolated soy protein.	To bind and extend product.	do	Sufficient for purpose.
	Sodium caseinate.	do	do	do.
	Whey (dried).	do	do	do.
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Various except uncooked products or sauces or other products with a moisture limitation established by Subpart P of this Part.	Sufficient for purpose.

Class of Substance	Substance	Purpose	Products	Amount
Chilling media.	Salt (NaCl).	To aid in chilling.	Raw poultry products.	700 lbs ₁ to 10,000 gals. of water.
Coloring agents (natural).	Annatto, Carotene.	To color products.	Various.	Sufficient for purpose.
Coloring agents (artificial).	Coal tar dyes (FD&C certified).	To color products.	do	do.
	Titanium dioxide.	To whiten products.	Salads and spreads.	0.5 percent.
Cooling and retort water treatment agents.	Calcium chloride.	To prevent staining on exterior of canned goods.	Various.	Sufficient for purpose.
	Citric acid.	do	do.	do.
	Diocetyl sodium sulfosuccinate.	do	do	0.05 percent.
	Disodium-calcium ethylenediamine-tetraacetate.	do	do	Sufficient for purpose.

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